Amana®

Electric Smoothtop Cooktop Owner's Manual

AKT3000*
AK2T30*
AK2T36*
AK2H30*
AK2H36*

* Additional alphanumeric characters representing other models in series may follow each model number.

Please Read Manual Before Operating Cooktop.

Installer
Leave this manual and other literature with consumer for future use.

Consumer
Keep these instructions for future reference. If appliance changes ownership, be sure this manual accompanies cooktop.

Contents

Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A. When contacting Amana, provide product information located on rating plate. Rating plate is located on the underside of he cooktop. Record the following:

Model Number: ____________________
Manufacturing Number: ____________________
Serial or S/N Number: ____________________
Date of purchase: ____________________
Dealer's name and address: ____________________
____
____

Parts and Accessories

Purchase replacement parts and additional accessories (e.g., refrigerator shelves, dryer racks, or cooktop modules) over the phone. To order accessories for your Amana product, call 1-800-843-0304 inside U.S.A. or 319-622-5511 outside U.S.A.

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. Any questions or to locate an authorized servicer, call 1-800-NAT-LSVC (1-800-628-5782) inside U.S.A. 319-622-5511 outside U.S.A. Warranty service must be performed by an authorized servicer. Amana, also recommends contacting an authorized servicer if service is required after warranty expires.

Asure™ Extended Service Plan

Amana offers long-term service protection for this new range. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges. Call 1-800-528-2682 for information.

Important Safety Information

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your cooktop has been properly grounded and always disconnect it from main power supply before any servicing.

⚠ WARNING

To avoid risk of personal injury, do not touch surface elements or area near elements. Surface elements may be dark in color even when hot. Areas near elements may be hot enough to burn. During and after use, do not touch or let clothing or other flammable material contact surface elements until they have had time to cool.

⚠ CAUTION

Do not obstruct the flow of combustion or ventilation air.

Do not store gasoline or other combustible materials near cooktop.

All Appliances

1. Proper Installation. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone. Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel. Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance. Flammable materials should not be stored on or near surface units.
7. Do Not Use Water on Grease Fires. Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.

Surface Cooking Units

1. Use Proper Pan Size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended. Boilover causes smoking and greasy spillovers that may ignite.
3. Glazed Cooking Utensils. Only certain types of glass, ceramic, earthware, or other glazed utensils are suitable for cooktop service without breaking due to sudden change in temperature.
4. Never sit, stand, or lean on any part of the cooktop.
5. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units. Reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. Position utensil handle so that it is turned inward, and does not extend over adjacent surface units.

Glass/Ceramic Cooking Surfaces

1. Do Not Cook on Broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean cooktop with Caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Exhaust Vent

1. Clean Vents Frequently. Grease should not be allowed to accumulate on vent or filter.
2. When flaming foods under hood, turn fan on.
3. Turn off power at fuse panel.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to *OFF*. Turn off power supply.

Precautions

- Do not cook food directly on cooktop surface, always use cookware.
- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use cooktop surface as a cutting board.

Unpacking Cooktop

- Remove all packing and printed material packed with cooktop.
- Slide cooktop out of box.
- To avoid damage, do not slide cooktop across countertop.

Countertop Options

Cooktop can be installed with glasstop resting on the countertop or with the glasstop recessed into the countertop. If a recessed installation is desired, a countertop inlay kit can be purchased from an Amana dealer. Installation instructions for a recessed installation are provided in the inlay kit. The following instructions are to install the cooktop with the glasstop resting on the countertop.

Countertop Cutout and Clearances

Prepare countertop opening according to dimensions shown in diagrams. If installed over Amana “AOES” or “AOCS” wall ovens, refer to cooktop over wall oven installation instructions.

⚠ WARNING

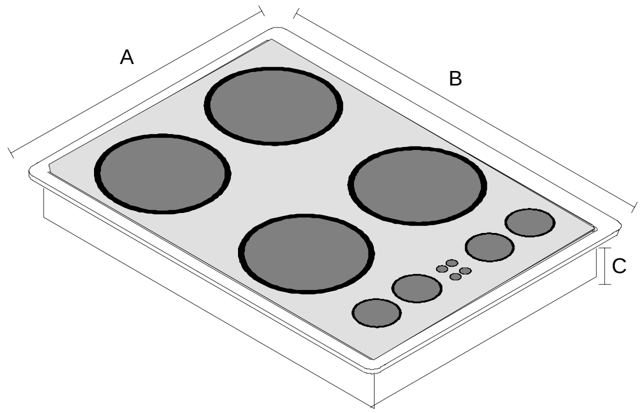
To avoid property damage or personal injury, observe the following specifications.

To avoid serious burns or other personal injury caused by reaching over heated surface element, avoid locating storage cabinets above surface elements. If cabinet storage is located above surface units, install range hood.

⚠ CAUTION

To avoid serious burns or other personal injury, do not store items of interest to children above or behind cooktop. Children climbing on cooktop to reach items could be seriously injured.

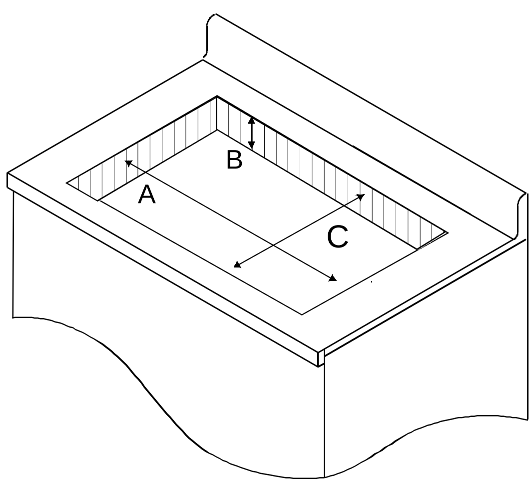
Cooktop Dimensions



Letter	AK2T30, AK2H30 AKT3000	AK2T36, AK2H36
A	21 1/2	21 1/2
B	29 9/16	35 3/4
C	2 7/8	2 7/8

Figure 1

Countertop Cutout



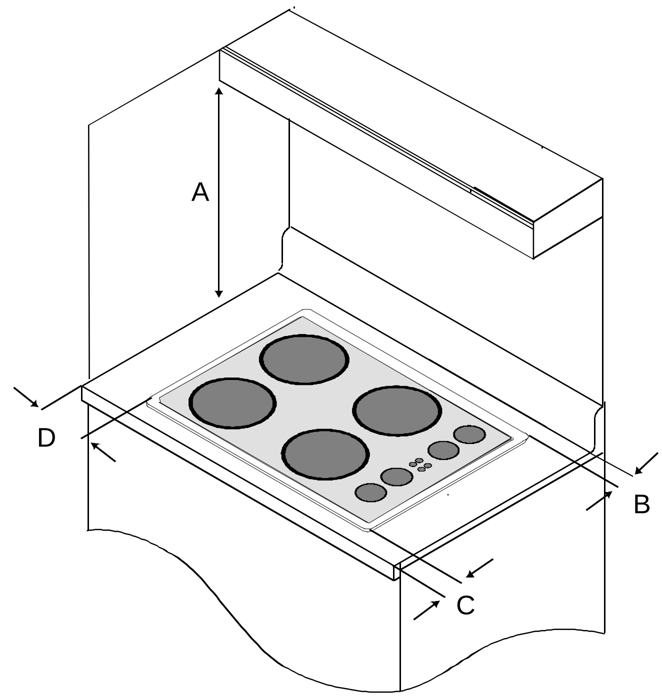
Letter	AK2T30, AK2H30 AKT3000	AK2T36, AK2H36
A	28 7/8	34 1/8
B	3 1/2	3 1/2
C	20 3/4	20 3/4

Figure 2

Minimum Cabinet Requirements

Single cabinet installation requires a 36-inch width base cabinet.

Minimum Clearances to Combustible Material



A— 30 inches between cooking surface and unprotected wood or metal cabinet above cooktop. 24 inches between cooking surface and protected wood or metal cabinet above cooktop. Cabinet bottom must be protected by at least ¼ inch thick millboard with not less than No. 28 MSG sheet steel, .015 inch thick stainless steel, .024 inch thick aluminum, or .020 inch thick copper.

B— 0 inches minimum

C— 2 inches minimum

D— 0 inches (both sides)

Figure 3

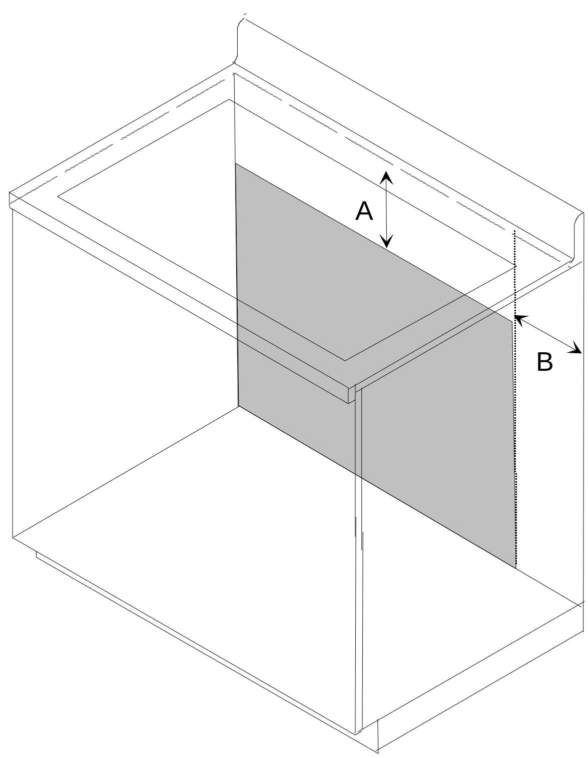
Electrical Installation Requirements

Installation of this product must conform with local codes or in the absences of local codes with the current National Electric Code ANSI NFPA 70 or Canadian Electrical Codes.

Cooktop requires a 3-wire 240 volt, 60 hertz, AC circuit protected by a separate 30 amp circuit breaker or time delay fuse.

Junction Box Location

Locate junction box within shaded area. (Figure 4)
If installed over Amana "AOES" or "AOCS" wall ovens, refer to cooktop over wall oven installation instructions for junction box location.



A—9 inches
B—8 inches

Figure 4

Power Supply Connection

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, make sure cooktop has been properly grounded and always disconnect it from main power supply before any servicing.

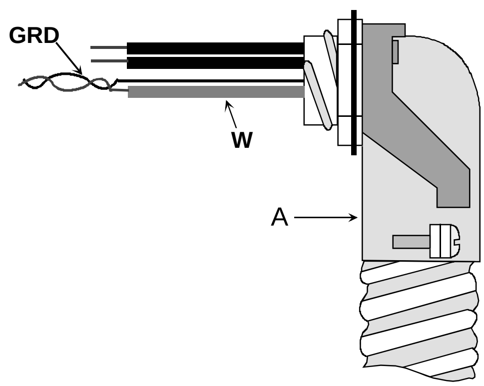
To avoid risk of electrical shock or personal injury when connecting copper leads to aluminum house wiring, use only connectors designed for joining copper to aluminum. Follow connector manufacturer's recommendations closely.

Models AK2H30 and AK2H36 Only
To avoid risk of electrical shock or personal injury, do not ground through neutral wire if installed in mobile home or if local codes do not permit grounding through neutral wire.

Cooktop has approximately 36 inches of flexible wire conduit attached to rear of cooktop. (Figure 5) Connect wire leads extending from conduit to house wires inside junction box (Junction box not included). Refer to local codes and attach according to options.

Option 1-United States or Canada
(Cooktop Wire—House Wire)
Bare—Ground (Green)
White—Neutral (White—AK2H30 and AK2H36 Only)
Red—Power Line (Red)
Black—Power Line (Black)

Option 2-United States Only
(Cooktop Wire—House Wire)
Bare and White—Neutral (White)
Red—Power Line (Red)
Black—Power Line (Black)



A—Conduit
W—White neutral wire (AK2H30 and AK2H36 Only)
GRD—Bare ground wire

Figure 5

Removing and Reinstalling Cooktop

WARNING

To avoid risk of personal injury, do not touch surface elements or area near elements. Surface elements may be dark in color even when hot. Areas near elements may be hot enough to burn. During and after use, do not touch or let clothing or other flammable material contact surface elements until they have had time to cool.

1. Turn off circuit breaker or electrical supply.
2. Disconnect cooktop wires from house wires.
   - See *Power Supply Connection* section.
3. Lift cooktop out of cutout.
4. Reverse procedure to reinstall cooktop.

Cooking with Smoothtop Elements

WARNING

To avoid risk of serious personal injury never cook on a broken smoothtop cooking surface. Spillovers or cleaners can penetrate surface and create a risk of electrical shock. If smoothtop cooking surface breaks, discontinue use and notify an authorized servicer immediately.

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

- Before cooking on smoothtop, wipe top with cleaner conditioner. Conditioning smoothtop before use makes marks and stains easier to remove.
- Use heavy-gauge metal cookware not including cast iron.
- Bottom of cookware must be flat. Cookware that is warped or slightly curved on the bottom heats slowly and may not boil water. Cookware with an aluminum disk bottom makes excellent contact with cooking surface. See *Utensils* section for more information.
- Do not use glass, glass-ceramic, or enamel-porcelain cookware. Small imperfections on bottom of such cookware can scratch smoothtop surface.
- Smoothtop cooking surface is not “scratch proof”. Surface is highly scratch and impact resistant. With recommended cooking utensils and proper care, it will continue looking good through years of use.

Operating Single Radiant Element

1. Push in and turn surface element control to desired setting. (Figure 6)
   - Indicator light glows. See *Indicator Light* section.
   - You will be to see the element turn on and off while you are cooking. Element cycles on and off to maintain temperature.
2. When finished cooking, turn control to *OFF* position.

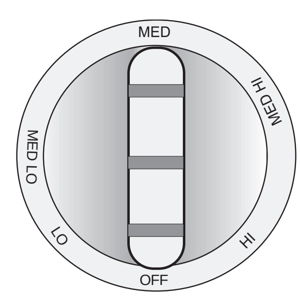


Figure 6

Operating Dual Radiant Element

(Some Models)

1. Push down on control knob and turn to desired setting. (Figure 7)
   - To use inner and outer element simultaneously, turn control knob to settings with double lines between settings.
   - To use inner element only, turn control knob to settings with single line between settings.
   - You will be to see the element turn on and off while you are cooking. Element cycles on and off to maintain temperature.
2. Turn control knob to *OFF* position when finished cooking.

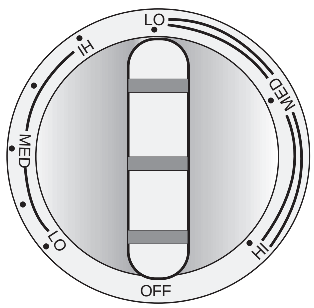


Figure 7

Operating 10 Position Halogen Element

(Some Models)

1. Push down on control knob and turn to desired setting. (Figure 8)
   - Control clicks at each of 10 positions.
   - 10 position switch radiates a constant amount of heat without cycling. The Halogen element only cycles if left on HI setting for extend periods of time, without a pan, or if a pan has boiled dry.
   - Halogen element does not illuminate at settings *LO* thru 3. The higher the setting the brighter the element becomes.
2. Turn control knob to *OFF* position when finished cooking.

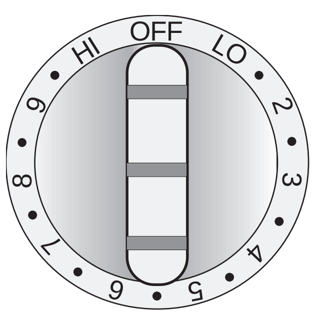


Figure 8

Surface Element Settings

LO or LO–3
Use to prepare food at less than boiling temperatures or to simmer.

MED LO or 4–5
Use to boil moderate amounts of liquid.

MED or 6–7
Use to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.

MED HI or 7–9
Used to fry meat and poultry or to maintain deep-fat frying temperatures.

HI
Use to bring food to boiling temperatures. When food is boiling temperature setting should be reduced to *MED* through *HI*.

Indicator Hot/Lights

Located in center of control panel, cooktop has 4 indicator lights. When element is on, corresponding indicator light glows. After the surface controls are turned off, the appropriate surface indicator light will continue to glow until the surface elements have cooled. The length of time each light remains on will vary. Do not expect the lights for two different heating areas to go off at the same time even if the elements were turned off simultaneously.

Cooking Utensils

For best cooking results, use a pan with a flat bottom. Determine if pan has a flat bottom. (Figure 13)

1. Rotate a ruler along bottom of pan. If pan is not flat, gaps between bottom of pan and edge of ruler occur.
2. A small groove or mark on a pan does not effect cooking times. However, if a pan has a gap, formed rings, or an uneven bottom, it does not cook efficiently and in some cases may not boil liquid.

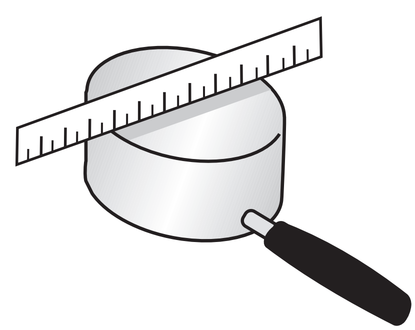


Figure 13

- Use proper pan size. Do not use a pan that has a bottom smaller than element. Do not use utensils that overhang element by more than 1 inch. (Figure 9)

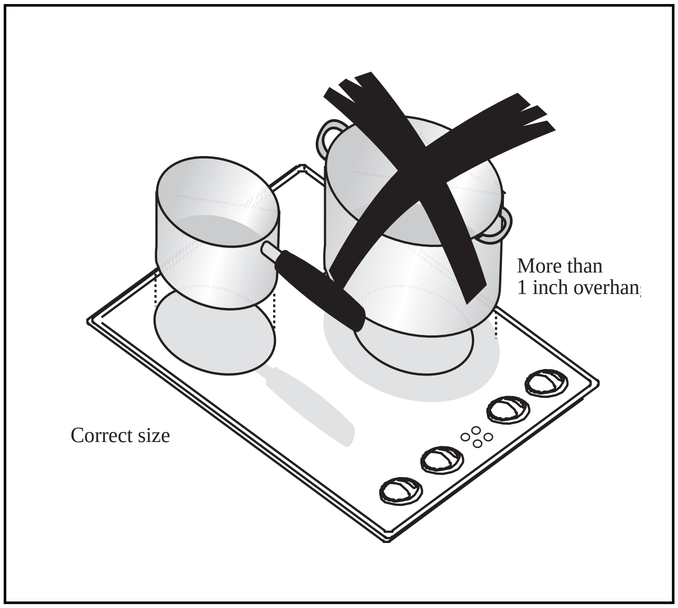


Figure 9

- Select utensils without broken or loose handles. Handles should not be heavy enough to tilt pan.
- Do not use a wok with a ring stand. Use flat bottom wok. (Figure 10)

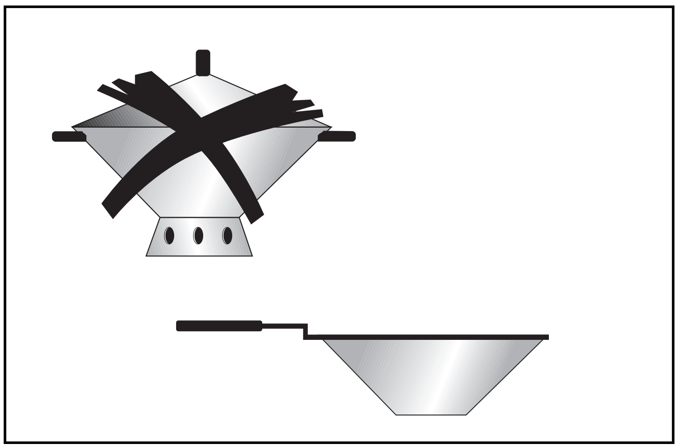


Figure 10

Utensil Material Characteristic		
Type	**Temperature Response**	**Uses**
Aluminum	Heats and cools quickly	Frying, braising, roasting
Cast Iron (Not recommended)	Heats and cools slowly	Low heat cooking, frying
Copper Tin Lined	Heats and cools quickly	Gourmet cooking, wine sauces, egg dishes
Enamelware	Depends on base metal	Low heat cooking
Ceramic or Glass (Not recommended)	Heats and cools slowly	Low heat cooking
Stainless Steel	Heats and cools at moderate rate	Soups, sauces, vegetables, general cooking

Cleaning

Problem	Cause	To Prevent	To Remove
Control knobs	Mild soap and water.		Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob to the flat area on shaft.
Brown streaks and specks	Cleaning with a sponge or cloth containing soiled detergent water.	Use smoothtop cleaner conditioner with clean damp paper towel.	Use light application of smoothtop cleaner conditioner with clean damp paper towel. If spot is not removed, allow cooktop to cool and carefully scrape area with a safety scraper held at a 30 degree angle.
Blackened, burned-on spots	Spatters or spillovers landing on a hot cooking area or accidental melting of plastic like a bread bag.	Wipe all spillovers when it is safe to touch cooking surface. Do not place plastic items on warm cooking area.	Clean area with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush. If spot is not removed, allow cooktop to cool and carefully scrape area with a safety scraper held at a 30 degree angle.
Fine brown gray lines or fine scratches or abrasions which have collected soil	Course particles, like salt, become embedded in top if trapped under pan. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic-coated cookware.	Wipe bottom of cookware before cooking. Clean top daily with smoothtop cleaner conditioner with clean damp paper towel. Do not use ceramic or ceramic-coated cookware.	Fine scratches are not removable but can be minimized by daily use of smoothtop cleaner conditioner.
Smearing or streaking	Using too much smoothtop cleaner conditioner or using a soiled dish cloth.	Use small amounts of smoothtop cleaner conditioner. Rinse area thoroughly before drying. Use only clean damp paper towel, nonabrasive nylon pad, or scouring brush.	
Metal or silver/gray marks	Sliding or scraping metal utensils across top.	Do not slide metal objects across top.	Remove marks before top is used again. After top cools, clean marks with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, safety scraper or scouring brush. Rinse thoroughly and dry.
Pitting or flaking	Boilovers of sugar syrup on a hot rangetop can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn control to *LO* setting. Using several paper towels. Allow top to cool and carefully scrape area with a safety scraper held at a 30 degree angle.
Hard water spots	Condensation from cooking can cause minerals found in water and acids in food to drip onto rangetop and cause gray deposits. Spots are often so thin they appear to be in or under rangetop.	Make sure bottom of cookware is dry before cooking. Daily use of smoothtop cleaner conditioner helps keep top free of hard water, mineral deposits and food discoloration.	Mix smoothtop cleaner conditioner with water and apply thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning process for “Smearing and streaking”.

Before Calling for Service

Problem	Check
Smoothtop element cycles on and off.	Normal condition.
Range top is warm during use .	Normal condition.
Food cooks slowly or will not maintain constant boil.	Improper cookware causes poor cooking results. Pan bottoms must be flat. Pans should be made of heavy material and be same diameter as surface element. See “Utensils” section.
Indicator light(s) remain on after smoothtop surface element is turned off.	This is normal. Indicator light(s) will remain on until range surface cools.
Surface element does not heat.	Check circuit breaker or fuse panel for tripped breaker or blown fuse

Amana® COOKING PRODUCTS (excluding wall ovens)

FULL ONE YEAR WARRANTY
LIMITED SECOND YEAR WARRANTY ON ALL PARTS
LIMITED THIRD THRU FIFTH YEAR WARRANTY ON GLASS/CERAMIC TOP, ELECTRIC SURFACE ELEMENTS, OR GAS SURFACE BURNERS

FIRST YEAR
Amana Appliances will repair or replace, including related labor and travel, any part (F.O.B. Amana, Iowa) which proves to be defective as to workmanship or materials.

SECOND YEAR
Amana Appliances will provide replacement part, part only (F.O.B. Amana, Iowa), which proves defective as to workmanship or materials.

THIRD THRU FIFTH YEAR
Amana Appliances will provide replacement glass/ceramic cooktop, part only (F.O.B. Amana, Iowa), which proves defective as to workmanship or materials.

THIRD THRU FIFTH YEAR
Amana Appliances will provide replacement electric surface elements or gas surface burners, part only (F.O.B. Amana, Iowa), which proves defective as to workmanship or materials.

OWNER'S RESPONSIBILITIES:
- Provide any defective part to an authorized Amana servicer.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Pay for servicer's labor and travel expenses under limited warranty provisions.

ITEMS NOT COVERED:
- Normal product maintenance and cleaning.
- Light bulbs.
- Damages which occur in shipment and installation.
- General rebuilding or refurbishing that is not a legitimate warranty repair.
- Failures caused by:
  - Unauthorized service.
  - Grease or other material buildup due to improper cleaning or maintenance.
  - Accidental or intentional damage.
  - Connection to an improper gas or power supply.
  - Acts of God.
  - Use of improper pans, containers, or accessories that cause damage to the product.

WARRANTY LIMITATIONS:
- Begins at date of original purchase.
- Product used on a commercial, rental, or leased basis are not covered by this warranty.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Service must be performed by an authorized Amana servicer.
- Adjustments covered during first year only.

WARRANTY IS VOID IF:
- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES*
*This warranty gives you specific legal rights and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above or to locate an authorized Amana servicer, contact:

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2800 220th Trail
PO Box 8901
Amana, Iowa 52204-0001
USA
1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.

Part No. 36-31916801-0
Printed in U.S.A. 8/99